

Beautiful Strawberry and Blueberry Celebration Cake: The Ultimate Summer Dessert

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OVEN
350°F

TIME
5 min

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INGREDIENTS

All-Purpose Flour: 1 ½ cups.

Granulated Sugar: ¾ cup.

Unsalted Butter: ½ cup, softened (this is the key to a rich crumb).

Large Eggs: 4, room temperature.

Vanilla Extract: 1 teaspoon.

Baking Powder: 1 ½ teaspoons.

Milk: ... cup (to keep the sponge moist).

Salt: A pinch.

Heavy Cream: 1 ... cups, chilled (must be very cold!).

Powdered Sugar: 2 tablespoons.

Fresh Strawberries: 200g, halved.

Blueberry Jam: 200g (look for a high-fruit content jam or use a homemade compote).

Fresh Blueberries: For garnish.

Mint Leaves: For a pop of green.

Swaps and Notes:

The Jam: If you prefer a more uniform flavor, you can use strawberry jam. However, the contrast of the dark blueberry jam against the white cream is visually stunning.

Stabilized Cream: If you are serving this cake outdoors, whip 1 teaspoon of cornstarch in with your heavy cream to help it hold its shape in the heat.

No-Bake Shortcuts: If it's too hot to turn on the

oven, you can get a similar berry-and-cream fix with my Ice Cream Sandwich Cake.

Gluten-Free: A high-quality 1:1 gluten-free flour blend works perfectly here, as the eggs provide plenty of structure.

Step-by-Step Instructions:

1. Prep the Pans:
2. Cream the Base:
3. Add the Aromatics and Eggs:
4. Fold in the Dry Ingredients:
5. Bake and Cool:
6. Whip the Cream:
7. Assemble the Masterpiece:
8. Decorate:

Tips for Success:

Cold Cream is Essential: If your cream is even room temperature, it won't whip into stiff peaks. Put your bowl and beaters in the freezer for 10 minutes before you start.

Room Temp Eggs: Room temperature eggs emulsify better with the butter, resulting in a higher rise and a lighter sponge.

Leveling the Cake: If your cakes have a slight dome on top, use a serrated knife to gently shave them flat. This makes the cake much more stable once stacked.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 360 kcal

DIRECTIONS

1. **Prep the Pans:** Preheat your oven to 350°F (175°C). Grease two 9-inch round cake pans and line the bottoms with parchment paper. This is a non-negotiable step-sponge cakes are delicate and you want them to release perfectly.
2. **Cream the Base:** In a large bowl, beat the softened butter and granulated sugar together until the mixture is light, fluffy, and almost pale white. This usually takes about 3-5 minutes with a hand mixer.
3. **Add the Aromatics and Eggs:** Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract. If the mixture looks a little curdled, don't worry-it will come back together once the flour is added.
4. **Fold in the Dry Ingredients:** Sift the flour, baking powder, and salt. Gradually fold these into the wet ingredients, alternating with the milk. Be gentle! You want to keep as much air in the batter as possible.
5. **Bake and Cool:** Divide the batter evenly between the two pans. Bake for 20 to 25 minutes. A toothpick should come out clean. Let the cakes cool in the pans for 10 minutes, then transfer to a wire rack to cool completely. Never frost a warm sponge cake, or your cream will melt instantly!
6. **Whip the Cream:** In a chilled bowl, whip the cold heavy cream and powdered sugar until stiff peaks form.
7. **Assemble the Masterpiece:** Place one cake layer on your serving plate. Spread the blueberry jam in an even layer. Follow with a thick layer of whipped cream and half of the fresh strawberries. Top with the second cake layer.

8. Decorate: Cover the top with the remaining whipped cream. Arrange the fresh strawberries, blueberries, and mint leaves in a decorative pattern. Finish with a light dusting of powdered sugar for that "premium" bakery look.
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11. Leveling the : Cake: If your cakes have a slight dome on top, use a serrated knife to gently shave them flat. This makes the cake much more stable once stacked.
12. Serving Suggestions and Pairings: This cake is a celebration in itself, but it pairs beautifully with a chilled glass of RosØ or a sparkling Elderflower pressØ. Because it's so light, it's the perfect follow-up to a summer BBQ or a delicate brunch.
13. If you're looking to create a full dessert table, serve this alongside some Edible Cookie Dough or Brownie Batter Dip for the kids, and keep these Cookie Dough Brownie Bombs on hand for the chocolate lovers.
14. Nutritional Information (Per Serving): Calories: 360 kcal
15. Total : Fat: 20g
16. Saturated : Fat: 12g
17. Carbohydrates: 40g
18. Protein: 6g
19. Fiber: 2g
20. Storage and Leftover Tips: Fridge: Because of the fresh whipped cream and fruit, this cake must be kept in the refrigerator. It will stay fresh for up to 3 days.
21. The "Sponge" Factor: Sponge cake can dry out in the fridge, so try to keep it in an airtight cake carrier or dome.
22. Freezing: You can freeze the un-frosted sponge layers for up to 2 months. Thaw them at room temperature before assembling.
23. More Recipes You Will Love: If you're a fan of fresh fruit and celebratory bakes, you'll love these other hits from chefmaniac.com:
24. Strawberry : Icebox Cake - For an even easier no-bake option.
25. Ice : Cream Sandwich Cake - The ultimate summer birthday hack.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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